

33. (New) A device according to claim 32, further comprising:
curving material substantially conforming to any convexity along said cut corner length
placed within a portion of said intersection of said fitted joint;
whereby when said cut corner of said boneless cut of seafood is inserted in said fitted
joint, said convexity conforms to and is supported by said curving material.

34. (New) A device for supporting a boneless cut of seafood product having a
substantially V-shaped cross-section defined by at least two flat cut surfaces each having a cut
surface area, wherein said cut surfaces intersect to form a two-sided cut corner having a corner
angle and a cut corner length, said boneless cut of seafood having a contoured side intermediate
between said cut surfaces and opposite said corner angle, comprising:

at least two substantially flat substantially rigid supports intersecting in a V shape to form
a two-sided brace defining a fitted joint having an intersection with a support angle;

wherein said support angle is substantially equal to said corner angle;

whereby when said two-sided cut corner of said boneless cut of seafood is inserted into
and is supported by said intersection of said fitted joint, a portion of each of said cut surfaces of
said boneless cut of seafood conforms to and is supported by said supports.

35. (New) A device according to claim 34, further comprising:
curving material substantially conforming to any convexity along said cut corner length
placed within a portion of said intersection of said fitted joint;

whereby when said two-sided cut corner of said boneless cut of seafood is inserted into
said fitted joint, said convexity conforms to and is supported by said curving material.

36. (New) A device for supporting a boneless cut of seafood having a plurality of cut
surfaces having a cut surface area, wherein the intersections between three of said cut surfaces

form three-sided cut corner peaks and the intersections between two of said cut surfaces in said three-sided cut corner peaks form a two-sided cut corner, wherein said two-sided cut corner has a corner angle and a cut corner length, and said boneless cut of seafood has a contoured surface opposite said corner angle, comprising:

a plurality of intersecting substantially flat substantially rigid supports;

wherein three of said supports substantially perpendicularly intersect each other to form a three-sided brace, wherein said three-sided brace defines a three-sided fitted joint;

wherein two of said supports in said three-sided brace form a two-sided brace, wherein said two-sided brace defines a two-sided fitted joint having an intersection with a support angle within said three-sided brace;

wherein said support angle is substantially equal to said corner angle;

wherein when said three-sided cut corner peak is inserted in said three-sided fitted joint, said three intersecting cut surfaces forming said three-sided cut corner peak rest against said three-sided brace;

wherein when said two-sided cut corner is inserted into said two-sided fitted joint, portions of said two intersecting cut surfaces forming said two-sided cut corner rest against said two-sided brace; and

wherein each of said cut surfaces conforms to and is supported by one of said rigid supports;

wherein said rigid supports do not contact said contoured surface.

37. (New) A device according to claim 36, further comprising:

curving material substantially conforming to any convexity along said cut corner length placed within a portion of said intersection of said two-sided fitted joint; and

whereby when said two-sided cut corner of said boneless cut of seafood is inserted into said fitted joint, said convexity conforms to and is supported by said curving material.

38. (New) A device for supporting a boneless cut of seafood having a plurality of cut surfaces each having a cut surface area and at least one contoured surface, wherein said cut surfaces intersect with each other to form two-sided cut corners, each cut corner having a corner angle and a cut corner length, wherein said cut surfaces and said contoured surface intersect to form contour corners, comprising:

a plurality of intersecting substantially flat substantially rigid supports;

wherein said supports intersect to form a plurality of two-sided braces, each of said braces defining a fitted joint having an intersection with a support angle;

wherein each of said support angles is substantially equal to a corresponding one of said corner angles;

wherein when each of said cut corners is inserted into and conforms to a corresponding one of said fitted joints, a portion of each of said cut surfaces of said boneless cut of seafood rests against and is supported by a corresponding one of said supports;

wherein a portion of each of said contour corners rests against and is supported by one of said supports; and

wherein said supports do not contact said contoured surface.

39. (New) A device according to claim 38, further comprising:

curving material substantially conforming to any convexity along a portion of one of said cut corner lengths placed within a portion of a convexity one of said intersection of one of said fitted joints;

whereby when a two-sided cut corner of said boneless cut of seafood having a convexity is inserted into a convexity one of said fitted joints, said convexity conforms to and is supported by said curving material within said convexity one of said fitted joints.

40. (New) A device for supporting a boneless cut of seafood having a horizontal cut side having a horizontal cut surface area, a vertical cut side having a vertical cut surface area, and a contoured side between said horizontal cut side and said vertical cut side, wherein said horizontal cut side and said vertical cut side intersect to form a cut corner having a cut corner length, said contoured side and said horizontal cut side intersect to form a horizontal contour corner, and said contoured side and said vertical cut side intersect to form a vertical contour corner, comprising:

Al a horizontal rigid support;

cut a vertical rigid support;

wherein said horizontal rigid support and said vertical rigid support intersect to form a two-sided brace defining a fitted joint having an intersection;

wherein when said cut corner is inserted in said fitted joint, portions of said horizontal cut side and said horizontal contour corner rest against and are supported by said horizontal rigid support and portions of said vertical cut side and said vertical contour corner rest against and are supported by said vertical rigid support; and

wherein said rigid supports do not contact said contoured surface.

41. (New) A device according to claim 40, further comprising:

curving material substantially conforming to any convexity along said cut corner length placed within a portion of said intersection;

whereby when said cut corner of said boneless cut of seafood is inserted in said fitted joint and when said horizontal cut side and said horizontal contour corner rest against and are supported by said horizontal rigid support and when said vertical cut side and said vertical contour corner rest against and are supported by said vertical rigid support, said convexity of said cut corner conforms to and is supported by said curving material within said intersection.

42. (New) A device for supporting a boneless cut of seafood having at least two cut surfaces each having a cut surface area, wherein said cut surfaces intersect to form a two-sided cut corner having a cut corner length, comprising:

at least one substantially rigid support formed in a V shape to form a two-sided brace defining a sharp intersection substantially conforming to a portion of said cut corner length;

wherein when said cut corner of said boneless cut of seafood is inserted in said brace, a portion of each of said cut surfaces of said boneless cut of seafood rests against and is supported by one of said rigid supports and said cut corner conforms to and is supported by said intersection.

43. (New) A device for supporting a boneless cut of seafood having at least two cut surfaces having a cut surface area, wherein said cut surfaces intersect to form a two-sided cut corner having a cut corner length, comprising:

at least one substantially rigid support formed in a V shape to form a two-sided brace defining a fitted joint having a curved intersection substantially conforming to any convexity along said cut corner length;

wherein when said cut corner of said boneless cut of seafood is inserted in said fitted joint, a portion of each of said cut surfaces of said boneless cut of seafood rests against and is

supported by said rigid supports and said convexity of said cut corner conforms to and is supported by said curving intersection.

44. (New) A device according to any one of claims 32 to 43, further comprising:
a flexible membrane enclosing said supports and said boneless cut of seafood;
whereby said supports and said boneless cut of seafood can be vacuum sealed within said flexible membrane and said flexible membrane holds said boneless cut of seafood against said supports.

45. (New) A device according to any one of claims 32 to 43, wherein at least 60% of a cut surface area is supported by a support.

46. (New) A device according to any one of claims 32 to 43, wherein at least 60% of a cut corner length is supported by a joint.

47. (New) A process to support boneless cuts of seafood having at least two cut surfaces each having a cut surface area, wherein said cut surfaces intersect to form a two-sided cut corner having a convex cut corner length, during the processing, handling, transportation and distribution of said boneless cuts of seafood, comprising the steps of:

providing a brace having a fitted joint defined by two intersecting substantially flat substantially rigid supports forming an intersection; and

inserting said cut corner of said boneless cut of seafood into said intersection, whereby a portion of each of said cut surfaces is supported by said supports.

48. (New) A process according to claim 47, further comprising:
enclosing said supports and said boneless cut of seafood in a flexible membrane; and
vacuum sealing said supports and said boneless cut of seafood within said flexible

membrane.--